

# Lavander crème brûlée |

## Recipe for 12 Tapas

### Description

The famous dessert of any good French bistro: rich cream flavoured with Tonka cooked in a water bath and finally topped with a thin layer of sugar burnt with a torch.

### Note

Ideally prepare the cream mixture the night before baking. The crèmes brûlées are ready when you give them a gentle tap and that the center has a texture that resembles Jello. Do not overcook as you could get the texture of scrambled eggs.

### Ingredients

#### For the crèmes brûlées

- 900 Ml 35% cooking cream
- 300 Ml Milk
- 2 Tbsp Dry lavender
- 8 Unit(s) Egg yolk
- 1 Unit(s) Egg
- 135 Gr Sugar
- 60 Ml Brown sugar

### Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **212 F°**
- Resting time **120 mins**

#### Crèmes brûlées preparation

In a saucepan, combine milk, dry lavender bring to boil. Remove from the heat, add in the cream and mix well. In a large bowl, mix egg yolks and sugar with a whisk without blanching. Pour the hot milk and cream mixture on the eggs. Mix well. Pour through a sifter to remove all the lavender. Divide the resulting liquid into ramekins and place them in a large cookie tray. Bake in the oven for about 45 minutes or until custards are set. Place in the refrigerator for 2 hours.

#### To serve

Sprinkle brown sugar on your ramekins. Burn it using a torch.

**Bon appétit!**